

## DEHESA DE LUNA TEMPRANILLO



### Grape varieties:

100% tempranillo

### Sweetness:

Dry

### Ageing:

12 months in 225-litre French oak barrels.  
100% French oak.

### Appellation and origin:

Vino de España  
Finca Dehesa de Luna

+ info:

### Wine-making:

The fermentation and maceration process took 17 days. The wine underwent malolactic fermentation in a stainless steel tank. It was aged in French oak barrels for twelve months.

### Tasting Notes:

Garnet red colour. Intense nose with red fruit compote predominance and spicy liquorice notes. The presence of ripe red fruit is accentuated on the mouth. It is a robust and warm wine, with good volume on the mouth and persistent.